

Estd. 1976

NAPA CELLARS

BAKED GOAT CHEESE WITH HERBES DE PROVENCE CRUST

Pair with Napa Cellars Winemaker Series Rosé

INGREDIENTS:

MARINATED GOAT CHEESE:

- ½ cup extra-virgin olive oil
- 1 tsp thyme, chopped
- ¾ tsp herbes de provence, lightly crushed
- 1 garlic clove, finely minced or grated through a microplane
- 1 lemon, zested (save lemon for juice)
- 2 plain goat cheese logs (such as Laura Chenel), chilled for easier slicing

HERB CRUST:

- 1 ¼ cup Panko breadcrumbs (Japanese-style breadcrumbs)
- ¼ tsp kosher salt
- 1 tbsp extra-virgin olive oil
- 1 tsp herbes de provence, lightly crushed
- 2 tsp thyme, finely chopped
- 1 tsp lemon zest, about ½ lemon (save lemon for juice)

VINAIGRETTE AND SALAD:

(MAKES A GENEROUS ½ CUP VINAIGRETTE)

- 3 tbsp lemon juice
- 2 tbsp golden balsamic vinegar
- ¼ tsp kosher salt
- 2 tsp honey
- ½ cup extra-virgin olive oil
- 1 orange, zested first, then fruit cut between the membranes into segments
- 1 fennel bulb, top cut off, core removed, and thinly shaved or sliced

2 cups baby arugula, packed lightly to measure

Optional: roasted beets, cut into small wedges; crostinis or warm crusty bread

INSTRUCTIONS:

MAKE THE MARINADE: Combine all the marinade ingredients except the goat cheese. Whisk well to combine and set aside. Slice each log of goat cheese into six rounds, using a wet knife (run blade under running water and shake off excess between each cut), for a total of 12 rounds. Re-form the rounds with your hands if needed to get nicely-shaped discs. Pour some of the marinade into a shallow dish that can hold all the goat cheese closely together. Lay the goat cheese rounds on top and pour the rest of the marinade over. Cover and refrigerate for at least 4 hours; overnight is best. Flip the goat cheese rounds at least once while they are marinating.

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MAKE THE CRUMB CRUST: Combine the panko, salt and olive oil and mix well. Transfer to a dry skillet and place over medium-low heat to toast, stirring constantly, until evenly golden brown. Remove from heat, let cool slightly, and stir in Herbes de Provence, thyme, and lemon zest.

MAKE THE VINAIGRETTE: Combine the first four ingredients in a bowl, using a whisk. Slowly drizzle in the olive oil, whisking constantly until the vinaigrette is emulsified. Whisk in the orange zest.

BAKE THE GOAT CHEESE AND ASSEMBLE THE SALAD:

Preheat oven to 350°F. Line a cookie sheet with foil or parchment paper.

Place the crumb mixture in a small dish or bowl. Remove goat cheese rounds from marinade and coat each round in the crumb mixture, pressing the crumbs firmly into the cheese so that the crumbs adhere and the rounds are completely crusted.

Transfer the rounds to the prepared sheet pan. Bake the rounds for about 5-7 minutes, just until warmed through. While the goat cheese is baking, prepare the salad.

Combine the shaved fennel, baby arugula, and orange segments in a bowl. Season with salt to taste and dress lightly with some of the vinaigrette. If using beets, toss the beets with a bit of the vinaigrette in a separate bowl and season with salt to taste.

Divide the salad and the beets among six plates. Using a small metal spatula, carefully transfer two goat cheese rounds onto each plate. Serve immediately with crostini or warm, crusty bread.

Notes: You can make each of the main components (marinade, crumb mixture, vinaigrette) ahead of time according to your convenience. The crumb mixture freezes well (thaw before using) and the vinaigrette will keep in the refrigerator for two weeks (the oil might solidify; let come to room temperature and re-whisk to emulsify).